

09/806157

28 MAR 2001

PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of: **Tatsuya YAMAMOTO et al.**

Serial Number: **Not Yet Assigned**  
**(PCT/JP00/05054)**

Filed: **March 28, 2001**

For: **FROZEN FOOD PRODUCT AND PROCESS FOR MANUFACTURING  
THE SAME**

PRELIMINARY AMENDMENT

Commissioner for Patents  
Washington, D.C. 20231

March 28, 2001

Sir:

Prior to the calculation of the filing fees of the above application, please amend the application as follows:

IN THE SPECIFICATION:

Please replace the paragraph beginning at page 26, line 10 with the following rewritten paragraph:

--After the unfreezing treatment, each curry pilaf was subjected to time-lapse eating test (after 10 min, 20 min, 40 min, 60 min, 120 min, 240 min and 360 min). As a result, the curry pilafs to which lard was added retained the same sauce enriched texture even after passage of 2.5 time as much period as in the case of that to which no lard was added. Meanwhile, in the cases where lard was added in amounts of 2 % by weight and 5 % by weight respectively, the unfrozen pilafs were not fatty but tasted good. However, when it was added in an amount of 8 % by weight, the unfrozen pilaf tasted very fatty.--